

Cook with THE



## GRUFFALO®

Join the courageous Mouse on his journey through the deep dark wood with these wonderful recipes

## Mouse Toast

"My favourite food!" the Gruffalo said.  
"You'll taste good on a slice of bread!"



MAKES  
ONE  
MOUSE

## You will need:

- Butter
- 1 egg
- 1 black olive
- 2 chives
- 1 slice of ham
- 1 cherry tomato
- 1 slice of bread
- A big circle cutter (7cm diameter)
- A small circle cutter (3cm diameter)
- A baking tray



## What to do:

- 1 Preheat the oven to 180°C/  
Gas Mark 4.
- 2 Dip a piece of kitchen roll in butter  
and rub it all over the baking tray.
- 3 Press the big circle cutter into the  
bread and make sure you cut all  
the way through.
- 4 Lift out the circle of bread.  
You don't need it and can eat  
it as a snack.
- 5 The hole in the bread is Mouse's  
face. Now use the small circle  
cutter to make ears.
- 6 Put the slice of bread on the  
baking tray and press down  
very firmly.
- 7 Butter the bread.
- 8 Break the egg into a saucer  
and pick out any pieces of shell.
- 9 Carefully slide the egg into the hole  
and bake in the oven for 6 minutes.
- 10 While you're waiting, get your  
decorations ready: cut an olive in  
half to be Mouse's eyes, and cut a cherry  
tomato in half for a nose.
- 11 Cut the chives up into six pieces  
using a pair of safety scissors.  
These are Mouse's whiskers!
- 12 Cut two small circles out of a slice  
of ham to make round pink ears.
- 13 Take the toast out of the oven and  
transfer to a plate.
- 14 Decorate Mouse! You can copy  
the picture above.





# Gruffalo Crumble

"Gruffalo crumble!" the Gruffalo said, and quick as the wind he turned and fled.

## You will need:

- 3 eating apples
- 1 teaspoon cinnamon
- 1 tablespoon caster sugar
- 1 tablespoon apple juice
- 300g blackberries
- 75g unsalted butter
- 100g plain flour
- 50g oats
- 50g brown sugar
- Two large mixing bowls
- A baking dish (about 15 x 20cm)

## What to do:

- 1 Preheat the oven to 180°C/  
Gas Mark 4.
- 2 Peel and core the apples, then  
chop them into bite-size pieces.
- 3 Put the chopped apples and  
blackberries in a large mixing  
bowl. Save a handful of blackberries  
for later.
- 4 Add the cinnamon, caster  
sugar and apple juice and give  
everything a good stir.
- 5 Tip the fruit mixture into the  
baking dish.
- 6 Cut the butter into small cubes  
of around 1cm.
- 7 Put the butter in the other large  
mixing bowl and add the flour.
- 8 Use your fingers to rub the butter  
and flour together until the  
mixture looks like crumbs.
- 9 Stir in the oats and  
brown sugar.
- 10 Sprinkle the mixture over the  
fruit in the baking dish. Try  
and cover it as evenly as you can.
- 11 Stick the remaining  
blackberries into the top  
of the crumble to decorate.
- 12 Cook for 40  
minutes.



MAKES  
SIX  
HELPINGS

## BADGE



Gruffalo Explorers partners  
the Beaver My Outdoor  
Challenge Award.

## PARTNER



## MORE INFORMATION

Celebrating the new Gruffalo  
Explorers books – fun fact-filled  
nature spotter guides – The Gruffalo  
is bringing clever ideas and new  
activities to Beavers. Visit [scouts.  
org.uk/gruffaloexplorers](http://scouts.org.uk/gruffaloexplorers)  
to find out more.



## Gruffalo Crumble and Other Recipes

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